



New Year's Eve Prix Fixe Dinner

Saturday, December 31, 2022

5-9pm

FIRST COURSE

select one

Jerusalem Artichoke Velouté

chanterelle mushrooms, fava bean shoots, shaved black truffle, smoked caviar, crème fraîche

Hodgepodge Salad

arugula and endive, lobster claw, burrata, golden beets, shaved fennel, marcona almonds, blood orange

Jumbo Lump Crab-Stuffed Prawns

sweet corn spoonbread, sweet and sour kumquat, local sorrel, aerated piquillo pepper

SECOND COURSE

select one

Hudson Valley Duck Breast

duck confit potstickers, winter squash, kombu tomatoes, matsutake mushroom yakitori, black garlic veal jus

Prime Filet Mignon

Lusty Monk mustard and potato purée, Benton's bacon, vegetable fricassee, maître d'hôtel butter, octagon veal jus

Dover Sole Meunière

cheddar bay biscuit, french green beans, spanish almonds, lemon and caper butter

White Truffle Risotto

wild mushrooms, shaved white truffles, smoked artichokes, watercress, beemster cheese, roasted carrot jus

THIRD COURSE

select one

Apparently an Apple

apple cheesecake, port poached apples, oat crumble, Grand Marnier sabayon

Hazelnut Mousse Napoleon

caramelized puff pastry, milk chocolate gianduja, whipped praline, braised hazelnuts, candied lemon

\$125 plus tax and gratuity per person

Regretfully, discounts do not apply.

Please be respectful of other guests and refrain from cell phone use in the dining room.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.